



United States Department of Agriculture  
Marketing and Regulatory Programs  
Agricultural Marketing Service  
Livestock and Seed Program

MGC Instruction 513  
October 1, 2007  
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Meat Grading & Certification Branch

**CHICAGO MERCANTILE EXCHANGE  
PORK BELLY EXAMINATION PROCEDURES**

**Purpose**

This Instruction contains examination and reporting procedures for pork bellies delivered under [Chicago Mercantile Exchange \(CME\), CME Chapter 151, Frozen Pork Bellies Futures](#) contracts.

**Procedures**

CME will provide the Meat Grading and Certification (MGC) Branch Office with storage location (cold storage warehouse or in-plant), state of refrigeration (fresh or frozen), CME lot numbers, weight range, and storage date.

**A. To examine fresh or frozen bellies in storage:**

1. Select 50 bellies from one pallet or combo bin for each lot. If frozen, defrost the bellies before examination. Use proper control measures to ensure sample integrity during the thawing process (e.g., sealing the thawing room, sealing the thawing racks, etc.).
2. Weigh each sample belly on a certified scale.
3. Use the CME Schedule of Defects to determine Major and Minor production defects. Then stamp each examined belly with the "Pre-ident" stamp for control and identification.
4. Record the lot number, establishment number, weight range and defects found during sample examination on Form LS-111, Pork Belly Worksheet. This form is available from MGC Branch Templates. Distribute this form in accord with Using the Pork Belly Worksheet.

**NOTE:** Establishments that are slaughter/fabrication facilities maybe exempt by the United States Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS) with respect to ink stamping the mark of inspection on each belly. Refer to [Chapter 151, Frozen Pork Bellies Futures, 15101, Commodity Specifications](#).

In these instances, delivery units must be suitably identified by lot and USDA establishment number in a manner satisfactory to the USDA Meat Graders. Refer to [Chapter 151, Frozen Pork Bellies Futures](#).

[15105.A. Product Sampling, Examination, and Checking For Conformance.](#)

- 5.
6. Compile and enter the following on an Agricultural Products Certificate (Form LS-5-3):
  - An X in the “Other Box”
  - Specification – “Frozen Pork Bellies Futures”
  - Units
  - Lot
  - Weight
  - In the “REMARKS” section: “Detailed information is in the attached Pork Belly Worksheet.”  
“Pieces, weight, and storage date obtained from Warehouse records”
  - Conserve certificates by entering up to 13 lots for the week on an LS-5-3
  - When more than one lot is included on the LS-5-3, record the certificate number followed by a letter designation on the LS-111 (example: A, B, C, D)
  - Total charges of \$350.00 per load in the “Total Other charges” block for appropriate day of grading
7. Distribute the LS-5-3 in accordance with MGC Instruction 426, Preparation and Distribution of Meat Grading and Certification Official Documents.

**B. To examine pork bellies in plant: \_**

1. Select 50 bellies from one combo bin for each lot.
2. Weigh each sample belly on a certified scale.
3. Use the CME Schedule of Defects to determine Major and Minor production defects. Stamp each examined belly with the “Pre-ident” stamp for control and identification.
4. Record the lot number, establishment number, weight range and defects found during sample examination on Form LS-111. This form is available from MGC Branch Templates. Distribute this form in accord with Using the Pork Belly Worksheet.

5. Supervise the sealing of each combo bin in the lot and record seal numbers on the LS-5-3. Stamp each combo bin, over the date, with the USDA Shield Stamp. Forward seal numbers to the warehouse with the truck.

**NOTE:** Lots containing more than 300 minor defect equivalents or more than 7 bellies under/over the specified weight range (+/-  $\frac{3}{4}$  pound) are not deliverable.

- 6.
7. Compile and enter the following on an Agricultural Products Certificate (Form LS-5-3):

- An X in the Accepted or Rejected box
- Specification – “Frozen Pork Bellies Futures”
- Units
- Lot
- Weight
- Seal numbers of the combo units
- In the “REMARKS” section: “Detailed information is in the attached Pork Belly Worksheet.”  
“Pieces, weight, and storage date obtained from Warehouse records”
- Only one lot is recorded on an LS-5-3
- Total charges of \$350.00 per load in the  
“Total Other Charges” block for appropriate day of grading

8. Distribute the LS-5-3 in accordance with MGC Instruction 426, Preparation and Distribution of Meat Grading and Certification Official Documents.

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☐ THIS DOCUMENT HAS BEEN REVISED

U.S. DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE

**PORK BELLY WORKSHEET**

<input type="checkbox"/> IN STORAGE INSPECTION <input type="checkbox"/> IN PLANT INSPECTION	<input type="checkbox"/> ORIGINAL INSPECTION <input type="checkbox"/> RE-EXAMINATION	ESTABLISHMENT NUMBER
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NAME AND ADDRESS OF PLANT	NAME AND ADDRESS OF WAREHOUSE
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**INFORMATION FROM WAREHOUSE RECORDS**

DATE(S) PRODUCED/STORED	CODE/LOT NO.	
NO. OF PIECES IN LOT	WEIGHT OF LOT	WEIGHT RANGE

**EXAMINATION**

<input type="checkbox"/> FRESH BELLIES	<input type="checkbox"/> PREVIOUSLY FROZEN BELLIES
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- ☐ Ineligible for delivery because bellies were contaminated by harmful material such as ammonia, brine, dirt, chemicals, filth, rodents, etc. Determination to be made by MPI *(if applicable, note on certificate, include name of inspector)* .
- ☐ Ineligible for delivery because bellies showed evidence of being rancid, slimy, sour, or off condition *(if applicable, note on certificate)* .

**CALCULATION OF MINOR DEFECT EQUIVALENTS\***

*\*No more than 8 minor defect equivalents or 2 major defects shall be counted against any one belly in the sample.*

NUMBER OF DEFECTS	MINOR DEFECT EQUIVALENTS
MAJOR	x 4 =
MINOR COL. A	x 1 =
MINOR COL. B	x 1 =
TOTAL →	

AGRICULTURAL PRODUCTS ACCEPTANCE CERTIFICATE NO.			
SIGNATURE	ECC. CODE	TITLE	DATE

LOT NUMBER			ESTABLISHMENT NUMBER			WEIGHT RANGE		
Chicago Mercantile Exchange (CME) Schedule of Defects								
MAJOR			MINOR (Column A)			MINOR (Column B)		
Oily or extremely soft fat. Dark, coarse lean.	101		Rough, thick, or coarse skin.	201		Leaf fat exceeds a combined area of 4 square inches and more than 1/2 inch in depth.	214	
Foreign material (rust, sawdust, grease, etc.) on the face side of the belly which would require trimming to remove.	102		Foreign material (rust, sawdust, grease, etc.) which can easily be removed without trimming.	202		Belly less than 8 inches wide at its narrowest point. <u>3/</u>	215	
Dehydration causing woody texture on the ends and/or sides requiring trimming in excess of 3/10 inch to remove.	103		Dehydration causing woody texture only on face side of the belly exceeding 6 square inches in one area.	203		More than 2 inches difference in width between widest and narrowest points. <u>3/</u>	216	
Mammary tissue requiring trimming in excess of 1/2 inch to remove. <u>1/</u>	104		Mammary tissue requiring trimming in excess of 3/10 inch but not more than 1/2 inch to remove. <u>1/</u>	204		Belly more than 14 inches wide at the widest point in a 12/14 pound delivery unit. <u>3/</u>	217	
Bruises or scalps on the skin side of the belly more than 4 square inches in one area and more than 1 inch in depth. <u>4/</u>	105		Bruises or scalps on the skin side of the belly more than 4 square inches in one area and more than 1/2 inch but not more than 1 inch in depth. <u>4/</u>	205		Belly more than 15 inches wide at the widest point in a 14/16 pound delivery unit. <u>3/</u>	218	
Bruises or scalps on the skin side of the belly more than 6 square inches in one area and more than 1/2 inch in depth. <u>4/</u>	106		Bruises or scalps on the skin side of the belly more than 6 square inches in one area and more than 3/10 inch but not more than 1/2 inch in depth. <u>4/</u>	206		Belly more than 16 inches wide at the widest point in a 16/18 pound delivery unit. <u>3/</u>	219	
Scores on either side of the belly more than 1 inch in depth. <u>2/ 4/</u>	107		Scores on either side of the belly more than 1/2 inch but less than 1 inch in depth. <u>2/ 4/</u>	207		Shoulder end not reasonably perpendicular to the side (within 10 degrees).	220	
Fat back extends more than 2 3/4 inches from the outermost curvature of the scribe (measured within 2 inches on either side of exact center).	108		Fat back extends more than 2 1/4 but not more than 2 1/2 inches from the outermost curvature of the scribe (measured within 2 inches on either side of exact center) and there are less than 3 separate strips of lean measuring at least 1 inch long and 1/2 inch wide.	208		The two sides of the belly (ventral and dorsal) more than 2 inches different in length and/or ham end of the belly extending more than 2 inches posterior from the bottom of the bootjack "V". <u>3/</u>	221	
Fat back extends more than 2 1/2 but not more than 2 3/4 inches from the outermost curvature of the scribe (measured within 2 inches on either side of exact center) and there are less than 3 separate strips of lean measuring at least 1 inch long and 1/2 inch wide.	109		Fat back extends more than 2 1/2 but not more than 2 3/4 inches from the outermost curvature of the scribe (measured within 2 inches on either side of exact center) and there are at least 3 separate strips of lean measuring at least 1 inch long and 1/2 inch wide.	209		Exposed cartilage measuring more than 4/10 inch wide. <u>4/</u>	222	
An area of exposed fat ventral to the scribe line which measures more than 6 square inches (excluding a 1/2 inch bevel along both ends and 1 1/2 inches along the entire ventral edge). <u>4/</u>	110		An area of exposed fat ventral to the scribe line which measures more than 4 square inches but not more than 6 square inches (excluding a 1/2 inch bevel along both ends and 1 1/2 inches along the entire ventral edge). <u>4/</u>	210		Bone measuring more than 4/10 inch wide. <u>4/</u>	223	
Belly more than 2 1/4 inches thick in a 12/14 pound delivery unit. <u>3/</u>	111		Belly more than 2 inches but not more than 2 1/4 inches thick in a 12/14 pound delivery unit. <u>3/</u>	211		Scribe mark more than 4/10 inch deep at any one point.	224	
Belly more than 2 1/2 inches thick in a 14/16 or a 16/18 pound delivery unit. <u>3/</u>	112		Belly more than 2 1/4 inches but not more than 2 1/2 inches thick in a 14/16 or a 16/18 pound delivery unit. <u>3/</u>	212		Belly weighing more than 3/4 pound over or under delivery unit weight range (score only in the absence of the equivalent of two major defects).	225	
Skippy belly (thin, limp, lacking in muscling).	113		Belly less than 6/10 inch thick at any point ventral to the scribe line.	213		TOTAL MINOR DEFECTS (Column B)		
TOTAL MAJOR DEFECTS			TOTAL MINOR DEFECTS (Column A)			NUMBER OF DEFECTS MINOR DEFECT EQUIVALENTS		
<u>1/</u> Pink or white mammary tissue that is not soft or porous is not a defect. <u>2/</u> Cuts made in the ventral portion of the belly for examination of mammary defects by the AMS agent are permissible and are not scored as defects. <u>3/</u> Measurements shall be made on the skin side of the belly. <u>4/</u> Defects may be scored more than once per belly.			Bellies weighing 3/4 pound or more over or under weight range. Also score as a minor defect except when the belly has the equivalent of two major defects. No more than 7 permitted per 50-piece sample.  <div style="display: flex; justify-content: space-around;"> <div>OVERWEIGHT</div> <div>UNDERWEIGHT</div> </div> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> <div style="border: 1px solid black; width: 100px; height: 20px;"></div> <div style="border: 1px solid black; width: 100px; height: 20px;"></div> </div>			MAJOR x 4 =		
						MINOR COLUMN A x 1 =		
						MINOR COLUMN B x 1 =		
						TOTAL		

[illegible]

REMARKS:

CHARGES		SUNDAY		MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		TOTAL		CERTIFICATION STATEMENT
		GRAD	CERT	GRAD	CERT	GRAD	CERT	GRAD	CERT	GRAD	CERT	GRAD	CERT	GRAD	CERT	GRAD	CERT	
BASE	L1																	<p>I CERTIFY that in compliance with the Federal Meat Grading Regulations (7 CFR Part 54, Subpart 6, or amended) under the Agricultural Marketing Act of 1946, or amended: (7 U.S.C. 1621-1627), I examined the product or products described above at the time and place stated, and found that at said time and place the class, grade, and other quality thereof were as stated above and such product or products complied with any specifications listed, with any qualifications noted above.</p> <p>The conduct of all services and activities, and the licensing of grading personnel under the regulations governing such services shall be conducted in a nondiscriminatory basis without regard to race, color, religion, national origin, age, sex, marital status, or disability.</p>
PREMIUM	L2																	
HOLIDAY	L3																	
LABORATORY FEE	L4	\$		\$		\$		\$		\$		\$		\$		\$		
PER DIEM	L6	\$		\$		\$		\$		\$		\$		\$		\$		
MEES	L7																	SIGNATURE OF GRADER
TOTAL OTHER	27	\$		\$		\$		\$		\$		\$		\$		\$		
																		WEIGHTS AND TOTAL COUNT VERIFIED (iv/bb)